

+ A swiss quality product which sets a higher standard worldwide!

ROTOR

GASTRONOM - THE PROFESSIONAL BLENDER

The blender which fits in everywhere.



GASTRONOM – THE UNIVERSAL BLENDER FOR THE PRO

The blender for kitchens and bars

The commercial blender Gastronom is a very reliable and powerful tool for professional kitchens. Due to the nice design and the very quiet motor, it's also perfect for bars. It gives everybody the possibility to efficiently blend, chop, puree, mix, homogenise or emulsify any food or beverage quickly and easily.

The built in electronic speed control, in conjunction with the strong motor, allows a perfect blending speed for any product. In addition, the electronics guarantees a gentle, smooth start without jerks or jolts.

The Gastronom is built for heavy operation. It needs very little space and is always ready to use.

Motors

Two different motors are available. The stronger one is built for a power consumption of up to 800 Watt for continuous operation or about 1500 Watt peak. The other type withstands a continuous power consumption of up to 550 Watt or about 1000 Watt peak. With the 4 l containers, or hard to blend mixtures, we recommend to use the version with the stronger motor, the GT800. A safety switch and the electronic monitoring protect the motor from overloading and overheating. The motors are high temperature resistant. The electronics limits the maximum speed to ensure a longer life of the machine and the containers.

Safety features

The machine only runs when the container is properly in place. Removing the container immediately stops the motor. The motor unit has a full metal housing with protective earth. The Gastronom is SEV-certified.

Containers

The large 4 litre jars are ideally suited for the preparation of larger quantities of salad dressings, warm sauces, mayonnaise, soups, custards, cake batters, fruit drinks, cocktails, milkshakes, etc. For smaller amounts, containers with a capacity of 2 litres are available.

These containers are also ideal for bars, are stackable and allow, among others, perfect blending of special drinks like smoothies, containing a lot of ice, frozen fruits or ice cream.

Our jars (see illustrations)

- | | | |
|-------------------|-----|--------------------------------------------------------|
| 1 Polycarbonate | 2 l | light, transparent, stackable |
| 2 Stainless steel | 2 l | very robust, for highest demands on hygiene, stackable |
| 3 Polycarbonate | 4 l | light, transparent, new design for faster process |
| 4 Stainless steel | 4 l | very robust, for highest demands on hygiene |

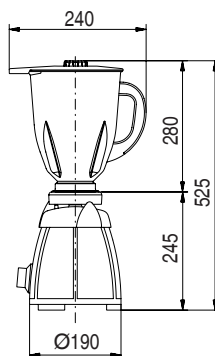


The jars are made of almost unbreakable materials. The polycarbonate and the stainless steel containers are dish washer resistant. All jars have a removable stainless steel bottom which allows easy cleaning and replacement, if worn out. The cutter unit has 6 blades and stainless steel ball bearings.

New option: special cutter unit for bars, which allows efficient preparation of drinks containing a high percentage of ice or frozen fruit. Also for faster and finer production of Puree.

Technical data

Type	GT800	GT550
Max. power consumption	800 W, ~1500 W peak	550 W, ~1000 W peak
Power supply	230–240 V or 120 V, 50–60 Hz	
Speed	infinitely variable, 500–17000 rpm	
Net weight without container	5,3 kg	4,4 kg



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